



La Boheme Restaurant

Evening Menu

£24.00 2 Courses/ £30.00 3 Courses

(Available Monday to Friday from 6pm & Saturday from 5pm)

Les Entrées

Cuisse De Grenouilles A La Ma Façon

A must in a French restaurant! Frog legs cooked in garlic butter until crispy & golden brown, served on a bed of persillade & parmesan risotto, drizzled with a garlic butter

Folie D'Agneau D'Automne

Pan fried confit of lamb belly & roasted lamb fillet cooked to pink, served with a rosemary mash potato, caramelised shallots & Chantenay carrot confit, dressed with a robust lamb jus

Le Fameux Beignet D'Haddock Aux Deux Saveurs

Strips of natural smoked haddock deep fried in a very light batter, served with salad leaves, finished with a duo of sweet ginger & chilli dressings

Perdreux Poêle Aux Mures

Pan fried partridge breast, partridge leg bonbon, accompanied by beetroot & potatoes Pomme Anna, finished with blackberry jus

Coquille St Jacques A La Pomme Douce (£1.50 extra)

Pan fried fresh Scottish king scallops presented on sweet potato fondant & sweet potato purée, simply accompanied by a deep fried sage & lemon "beurre blanc"

Poele De Poisson De Roche Marseillaise

Pan fried fillet of red mullet, gurnard & sea-bass served on a bed of braised fennel & saffron potatoes, accompanied by a fish soup, croutons, grated Gruyère & garlic rouille

Délice Aux Multiples Saveurs (V)

A fricassee of wild mushrooms & spinach on a crispy granola base, topped with a gratinated smoked apple-wood rarebit, dressed with a poached pear & a Port dressing

Duo De Porc & Gambas Fraiches

Crispy pork belly & marinated fresh king prawn tails, quickly pan fried, presented on Israeli couscous & accompanied by a shot of langoustine bisque

Terrine Perigourdine

Home-made terrine consisting of layers of shredded duck leg confit, smoked duck breast & duck Foie Gras, encased in sweet potatoes, presented with a roasted shallot purée & a raspberry vinegar dressing

Soupe Du Jour

Ask for today's soup of the day

Fruits De Mer

Fresh mussels, scallops & baby squid, served on a bed of broad beans, peas & asparagus, served in a light coconut & Thai red curry sauce, topped with a crispy leek bhaji

Les Suppléments

Garlic Bread £2.75/ Cheesy Garlic Bread £3/ Tomato Salad £3

Green Salad £3/ Mixed salad £3.25/ Extra Bread 50p

Important: All meals may contain nuts, please advise of any food allergies so dishes can be adjusted

THIS MENU IS AVAILABLE OCTOBER & NOVEMBER 2017



Les Plats

Roti De Rump D'Agneau

Lamb rump roasted to medium, served with a courgette & lime flan, stuffed baby aubergine, roasted cherry vine tomatoes & pomme Anna potatoes, finished with a rosemary, garlic & tomato sauce

Lapin A La Didier

Rabbit bonbon, rabbit leg confit & boneless saddle of rabbit wrapped in Parma ham, served on a bed of barley bound with diced vegetables & finished with a fresh tarragon jus

Filet De Bar

Pan fried fillet of seabass served on a wilted bouquetiere of vegetables & sweet potato fondant, garnished with a smooth roasted garlic sauce

Filet De Cabillaud

Oven roasted fillet of English cod supreme served on a creamy risotto flavoured with Parmesan, leeks, peas spinach & sun-blush tomatoes, dressed with a lemon, shredded smoked salmon & dill sauce

Filet De Chevreuil (£5 extra)

Fillet of Scottish venison roasted to medium, served on a julienne of vegetables & braised Savoy cabbage, garnished with a crispy blue cheese bonbon & Southern Comfort jus

Magret De Canard

Gressingham duck breast cooked to pink, served with roasted butter-nut squash, parsnips, beetroot, dauphinois potatoes, turnips & asparagus, dressed with an orange & green peppercorn sauce

Lotte De Rayol Sur Mer (£3.50 extra)

Medallions of monkfish lightly dusted with Cajun spices, served on a bed of Israeli couscous bound with roasted peppers, courgettes & tomatoes, served with a creamy fresh basil sauce

Filet De Bœuf Poêle A La Cantona (£5.50 extra)

6oz fillet of beef stuffed with cream cheese, garlic & chopped chives, wrapped in pancetta, cooked to medium & served with roasted carrots, celeriac, shallots, parsnips & a deep fried potato roulade, finished with a robust Port jus

Poulet De La Royaute

Pan fried supreme of chicken, king prawn tails & scallops presented on broad beans, peas, asparagus, shredded lettuce leaves & blanched turned potatoes, served on a saffron sauce laced with a dash of pernod

Rib-eye De Boeuf Sauce Poivre

8oz Rib-eye steak cooked to your liking, served with a traditional creamy pepper sauce, deep fried potato galettes & seasonal vegetables

Cote De Veau (£3.50 extra)

Pan fried veal chop cooked to medium served on caramelised baby onions, green beans, chestnut mushrooms, Chantenay carrots & deep fried diced potatoes, finished with a creamy sweet white wine & wild mushroom sauce

FULL VEGETARIAN MENU AVAILABLE ON REQUEST

Les Supplements

Home-made Chips £3

Mashed Potato £2.50

Seasonal Vegetables £2.00

Important: All meals may contain nuts, please advise of any food allergies so dishes can be adjusted

THIS MENU IS AVAILABLE OCTOBER & NOVEMBER 2017